



2007 Malbec

GRAPE COMPOSITION

100 % Malbec

ORIGIN

Santa Rosa and Maipú vineyards, Mendoza.

VINE -TRELLYSING SYSTEM

Parral Zuccardi

HARVEST DATE

Hand picked grapes during the last two weeks of March.

VINIFICATION

In stainless steel tanks with selected yeasts. Skin maceration for 10 days.

ALCOHOL: 13.5 % vol.

TOTAL ACIDITY: 4.90 g/l

RESIDUAL SUGAR: 3.00 g/l

COLOR

Violet-intense purple, concentrated and bright.

AROMA

A complex nose with varietals notes of ripe fruits, figs, prunes, jam and raisins

FLAVOR

A good body, with sweet tannins and well balanced by acidity. A lingering and complex finish.

RODOLFO MONTENEGRO
Winemaker

